

MODERN HOME NEWS



ALL PURPOSE HERB "LIBRARY"... See page 2

MINIMUM all-purpose HERB "LIBRARY"

Amazingly few American families enjoy the tasteful, palate-tickling delights of herb cooking. A great many people say they can't stand such "spicy" foods, but that is just what properly-cooked herb dishes never are. Herbs are meant only to enhance the flavor of the dishes with which they are used. When a dish containing them is too "hot", or if it causes indigestion, the herbs have been improperly used.

Fortunately, more Americans are regularly adding zest to their meals through the skillful addition of basil, curry or other such seasonings. However, the question, "What herbs should I buy and how do I use them?" is frequently asked these days.

Beginner Should Buy Only a Few

It isn't necessary to buy 20 or 25 different varieties to start. In fact, by starting with just a few, the beginner gets to know each of them better and uses them more effectively. For a starter, 10 herbs have been listed here as the basis for a minimum, all-purpose herb "library." If a favorite seasoning of yours is not included, remember that this is not a list of "bests." It may well be that even a beginner will want to add one or two to this selection. Perhaps it will be sage for the Thanksgiving turkey or

some special variety such as oregano or tarragon, long used in her own family.

BASIL—Of course, this versatile leaf is most famous for the flavor magic it performs with both fresh and cooked tomatoes, but it has many other uses. Both omelets and vegetable salads are greatly improved by basil, and beef hamburgers are a brand-new experience when it is mixed in with the chopped onion and other ingredients.

BAY LEAVES—Bay leaves are probably best known for their traditional place in Philadelphia scrapple and the German meat-gelatin dishes. Beef, veal and pork stews are good spots for bay leaves, and a single large leaf added to baked beans should also please the family.

CINNAMON—Everyone has had cinnamon

Ezio Pinza, bass of the Metropolitan Opera, is an artist at cooking as well as music. His fame as salad mixer is legion among the host of his friends and admirers.

Photo courtesy of Herb Farm Shop Ltd.



candy, cakes and other confections, but try this flavorful spice with fruit salads, in iced drinks and on ice cream.

THYME—To be used in stuffings, stews, soups and meat and vegetable sauces. This is one of the herbs you should try combining with bay, basil, caraway or cloves in gravies and sauteed meats.

CLOVES—Tiny as they are, always use cloves sparingly, because they have an unusually concentrated and pungent flavor. A single bud will do wonders for a bland vegetable and two to four will lend a distinguishing touch to almost any meat dish.

MARJORAM—A splendid salad herb, as well as the seasoning that seems to have been "made" for lamb.

NUTMEG OR MACE—Besides using these herbs for pies, cakes, sweet sauces and other desserts, try them on waffles, pancakes and French toast.

MINTS—There are several species, including spearmint (the most common), peppermint, pineapple mint and pennyroyal. All are good when used in cocktails, salads, jellies, confections. Crushed mint, cooked with a bit of lemon juice and onion in melted butter for a few minutes, makes an excellent lamb sauce.

CURRY—A dry, yellow powder that must be used sparingly. Curry will lend body and distinctive "newness" to gravies, sauces, stews, roasts and omelets.

ROSEMARY—Crushed almost into a powder, rosemary may be sprinkled over a green salad. Also good for chopped beef dishes and stews.

Springtime is the time to check your trees

third look in early spring. This is the season when most of the important types of tree care are best administered.

For example, trees often need feeding. In many cases they have been stripped of their most natural surroundings—the forest—and left to fend for themselves as best they can on closely-cropped lawns and even between sidewalks and pavements. As a result, much of the food supplied by thick, rotting carpets of leaves and other plants' droppings is lost.

Inspect Limbs and Trunks Early

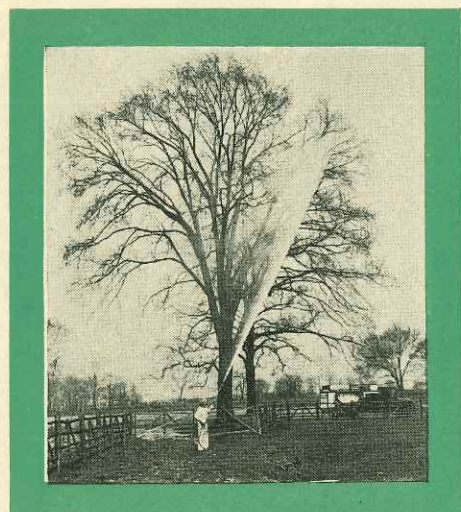
Along with artificial feeding with fertilizers and manure, a careful inspection of trunks and branches is required to spot such tree-killers as the scale insects. These creatures work beneath their own armor-like coverings, pumping out sap—a tree's life blood. They can be eliminated by the use of appropriate sprays. The recommended materials, oil emulsions and lime-sulphur compounds, are easily obtained, but they must be applied before even the first leaf has appeared.

Of course, there will be other types of pests hungrily awaiting the appearance of blooming leaves and flowers on your favorite tree. For the control of spruce gall aphids, pine shoot moth, apple scab, cedar rust, leaf spots, mildews and other leaf-eating and leaf-sucking creatures, spraying will be required almost as soon as the first touches of green appear. Repeated doses at regular intervals after that should also be planned for.

Pruning and Cable Supports

"Spring cleaning" for trees—pruning of dead or unsightly limbs—should take place before the first buds appear, too... but you had better get the advice of an expert first.

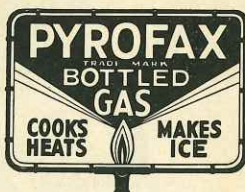
Placing cables properly for the support of very young trees or for aid to old or sick veterans is not something you can just do and then forget about. Early spring is also the best time to adjust these tree supports. Just a couple of years of normal growth may cause a cable to become a drawback on the continued healthy progress of your leafy friend.



DURING the last chill days of winter most people begin casting hopeful looks at the trees surrounding their homes. The first sign of leaf buds forming on the bare branches is a promise that balmy breezes and coatless-days will soon follow.

For the good health of your trees—and even their continued existence—it is important to give them a second and even a

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PYROFAX GAS
DIVISION
Carbide and Carbon
Chemicals Corp.
30 East 42nd Street
New York 17, N. Y.



PYROFAX GAS SERVICE

for homes and farms beyond the gas mains

12 FACTS

which prove the superiority of "Pyrofax" Gas Service

1 THE LEADER FOR OVER 25 YEARS

"Pyrofax" gas has been supplied to homes, farms, restaurants, and industry for over twenty-five years. It is the oldest and most widely known bottled gas on the market today. "Pyrofax" gas users are assured of the same dependable service in the years to come.

2 WIDESPREAD DISTRIBUTION

"Pyrofax" Gas Distributors are located in thirty states. Each Distributor maintains a local warehouse stocked with "Pyrofax" gas cylinders ready to serve you. You get prompt, courteous, and reliable delivery service from trained men.

3 GUARANTEED PACKAGE DELIVERY

"Pyrofax" gas is delivered in cylinders which are carefully filled and weighed before shipment. Each type "R" cylinder is guaranteed to contain 100 pounds of gas—normally enough to last the average family three months for cooking. Because weighing is the most accurate method of measuring LP-Gas, "Pyrofax" gas users are assured of receiving all the gas they pay for. They are not subject to the uncertainties of meters and meter readers or the storage of large amounts of gas in central storage tanks.

4 UNIFORMLY HIGH QUALITY GAS

"Pyrofax" gas is the cleanest and most desirable fuel for use beyond the gas mains. Every cylinder of "Pyrofax" gas is of uniform composition, free from impurities, which assures a clean blue flame without soot, odor or wasted fuel. Gas is preferred in two out of three American homes for cooking—and "Pyrofax" gas is real gas.

5 THE FINEST CYLINDERS

"Pyrofax" gas cylinders are made of heavy drawn steel, carefully engineered and carefully manufactured for safety and long use. In addition, "Pyrofax" gas cylinders are cleaned, dried, drained, and repainted each time they are refilled, and are carefully inspected and immediately reconditioned if necessary. They are made in accordance with Company's strict specifications and surpass the safety requirements of the Interstate Commerce Commission.

6 EFFICIENT REGULATING EQUIPMENT

"Pyrofax" gas regulating equipment is especially designed by experienced engineers for use with "Pyrofax" gas and is manufactured in the Company's own plants. It is the only equipment manufactured by a marketer of bottled gas and operates with unsurpassed efficiency. The equipment is listed by Underwriters' Laboratories, Inc. as standard, and its use when installed in accordance with the specifications of the National Board of Fire Underwriters does not increase fire insurance rates.

7 FULLY AUTOMATIC SERVICE

Automatic equipment, which is available, provides a continuous flow of gas. This equipment turns on the gas from the reserve cylinder automatically as soon as the cylinder in use becomes exhausted. Thus, there is no need for "Pyrofax" gas users to touch either equipment or cylinders.

8 LOW GAS RATES

The more "Pyrofax" gas used, the lower the average rate becomes. This enables users to enjoy all the advantages of complete gas service, including cooking, automatic water heating, automatic refrigeration, and room heating without making sacrifices in household budgets.

9 LOW INSTALLATION COST

"Pyrofax" gas equipment and cylinders are loaned to users without charge by Company. "Pyrofax" Gas Distributors make a small charge for installing equipment and running piping—your only installation cost. There are no expensive tanks to buy, no special wiring charges, nor any other charges attributing to high installation costs. "Pyrofax" gas service men are specially trained for their job—you are thus assured of faultless service at lowest cost.

10 NO "EXTRA" COSTS

There are no "extras" in the cost of "Pyrofax" gas—and no turn-on charges, no minimum monthly charges. "Pyrofax" gas users pay only for the gas actually used, assurance of all-around economy. A written agreement furnished to "Pyrofax" gas users provides for the supplying of a complete new reducing assembly, if necessary, at no charge and protects users against gas loss traceable to regulating equipment or cylinders.

11 EFFICIENT APPLIANCES

Such appliances as the famous nationally advertised Magic Chef gas range, Servel gas refrigerator, Ruud and Bryant water heaters are available for use with "Pyrofax" gas. Before any appliance is listed for use with "Pyrofax" gas, it must first pass the rigid requirements of the Testing Laboratories of the American Gas Association. "Pyrofax" gas-burning appliances can be purchased from Distributors in convenient monthly payments.

12 A PRODUCT OF A UNIT OF "U.C.C."

Gas sold under the trade-mark "Pyrofax" is a product of Carbide and Carbon Chemicals Corporation, which, with its associate units of Union Carbide and Carbon Corporation, is one of the oldest and leading manufacturers of compressed gases in the world. Other trade-marked products of units of "U.C.C." are "Eveready" Flashlights and Batteries, "Prestone" Anti-Freeze, "Bakelite", "Krene", and "Vinylite" Plastics, "6-12" Insect Repellent, and "Linde" Oxygen.



PAINTING THE PORCH FURNITURE

How about the porch this year? Does your outdoor furniture need a new spring coat of paint? Here's how to go about it:

First, the furniture must be thoroughly clean. It should be washed, even if it is in good condition, with a cleaning powder and water. Stubborn spots may need to be sanded.

Metal Furniture

Rusted spots on metal furniture can be cleaned away with a wire brush or steel wool dipped in kerosene. Or, you can remove all of the old finish, if necessary, in the same way. When the metal is clean, apply a coat of metal primer. Red lead, one of the best of these primers, helps to prevent future corrosion of iron and steel. It also will protect aluminum furniture exposed to salt-water air.

Wooden Furniture

New wood: painted finish. If you are painting new wood, begin by applying an enamel undercoat and let it dry thoroughly. Afterward, fill cracks, crevices or nail-holes with putty. Smooth with fine sandpaper; then dust with a cloth dampened with turpentine. The surface is now ready for the final painting. Ordinary house paint is weather-resistant, but it has a tendency to rub off on clothing. A good exterior enamel, like farm and implement paint, will not chalk off and will give excellent resistance to sun and storms. One coat may be enough to produce a smooth, shining finish. But the more coats you apply, the more durable finish you will have.

New wood: natural and stained finishes. If you are staining new wood, first apply the stain. Then cover it with two or three coats of spar varnish, a durable, transparent coating that was first used to protect the spars of ships. For a natural finish, use a stain similar in color to the raw wood. Then varnish, as above.

Wooden furniture, previously painted. If the old finish is in good condition, it need not be

removed. Just be sure the surface is smooth, clean and dry. Remove any traces of furniture polish, oil or grease by wiping with a cloth saturated with turpentine. If wax has been used, repeat this treatment several times. Follow immediately with a clean cloth, wiping

the surface thoroughly dry. Sand lightly, and dust off. If the new color is similar to the old, one coat of enamel may be enough. If, however, you are changing from a dark to a light color—or vice versa—two applications will probably be necessary for a complete covering.



See the 1949 PYROFAX gas-operated Magic Chef Ranges at your PYROFAX Gas Distributor listed on page 8.

You can be a Kitchen Magician

Maybe you have heard neighbors, relatives or friends talk about the "good old days", but you can be sure that they were not referring to old-fashioned kitchens. If you have cooked on a coal or wood stove for a few years, nobody has to tell you that it's hard work—and plenty of it!

Since cooking has to be done at least 3 times a day, perhaps the greatest achievements in home improvements might be said to have been made in today's up-to-the-minute cooking appliances. There's almost nothing modern gas ranges won't do for you—faster, more efficiently and with tastier results than ever before.

The Magical "Magic Chef"

You can see for yourself the magical abilities of the modern gas range the next time you are in town. Stop in at your friendly Pyrofax Gas Distributor's headquarters and see his complete line of Magic Chef ranges, remembering to maintain a hard, practical cooking point of view.

If you regularly turn out pies, cakes, roasts and other baked or roasted dishes, you'll probably look first at the oven. No matter how high you set the temperature, the "little ones" can't burn their hands on this oven's gleaming, durable surfaces because of its heavy insulation. Of course, this also means that fuel bills go down. In fact, with many baking and roasting recipes, you will only need to burn gas for the first part of the cooking period. The rest of the time, the Magic Chef insulation keeps the heat where it belongs—working hard for you!

A "Second" Oven

Folks with big families are always particularly interested in the Swing Out Broiler, which is as good as having a "second" oven. The broiler turns out the tastiest of chops, steaks and toasted sandwiches, in noiseless, smokeless fashion. It will also keep foods hot with a minimum of drying out.

When your trained cook's eye inspects the Magic Chef's one-piece cooking top,

CANDY *for the kids*

More tempting, by far, than any store-bought candy are the kinds that Mother makes. Not only are Mother's candies more delicious, because she is choosy with ingredients, but there is the added thrill of watching her draw unrelated nuts, fruits and other mouth-watering tidbits into blended confections.

Here are a few of the candies that kids are most fond of, particularly when made by Mother.



BUTTERSCOTCH

- | | |
|----------------|-----------------------------|
| 1 cup sugar | 1 tablespoon vinegar |
| ½ cup butter | 2 tablespoons boiling water |
| ¼ cup molasses | ½ teaspoon vanilla |

Cook together sugar, molasses, vinegar and water, stirring constantly until sugar is completely dissolved. Continue to cook, but without stirring, until a little of the mixture forms a brittle ball when dropped into cold water. Add butter. Cook again to the crack stage (272°), stirring just enough to prevent scorching. Add vanilla. Pour into well-greased pan. When nearly cool, mark into squares. Break along marked lines, when cold. Makes about 1 pound.

RED DEVIL LOLLY-POPS

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|------------------------|-----------------------------------|
| 2 cups sugar | ½ teaspoon cinnamon extract |
| 1 cup light corn syrup | ½ teaspoon red vegetable coloring |
| ½ cup water | |

Cook sugar, corn syrup and water together to the hard-crack stage (295° to 300° F.). Remove from fire. When bubbling stops, add cinnamon extract and red coloring. Drop by the tablespoonful onto wooden skewers arranged in rows on a greased cookie sheet. Makes about 30 lolly-pops.

FRUIT CARAMELS

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|---------------------------|--------------------------|
| ¼ lb. dates | 1 tablespoon fruit juice |
| ¼ lb. figs | |
| ¼ lb. raisins | ¼ lb. shredded coconut |
| ¼ cup candied orange peel | ½ cup chopped nuts |

Chop together dates, figs, raisins and orange peel. Then knead in fruit juice, nuts and coconut. Pack into loaf pan that has been lined with wax paper. Cut into squares and roll in sugar. Makes about 2 dozen caramels.

RED AND WHITE PEPPERMINT STICKS

- | |
|---|
| 2 cups sugar |
| 1 cup white corn syrup |
| 2 or 3 drops oil of peppermint red vegetable coloring |

Boil sugar and corn syrup together until a small amount of the mixture will crack when dropped in cold water (272°). Then, without stirring, pour quickly onto greased platter, and let stand until cool enough to handle. Then divide candy into two portions; color one with red vegetable coloring. Grease fingertips lightly and pull each portion separately, like old-fashioned taffy, until it is too stiff for further pulling. Stretch out in long lengths. Twist red candy around white; cut into sticks. Makes about 20 sticks.

PEANUT BRITTLE

- | |
|--------------------------------|
| 1 cup sugar |
| ½ cup roasted peanuts, chopped |
| dash of salt |

Melt sugar in iron frying pan over low heat. Stir constantly until sugar is completely melted and golden brown. Remove from heat. Add nuts and salt quickly, stirring just enough to mix. Pour on greased pan in thin layer. When nearly cold, mark in squares. Makes about ½ lb. of brittle.

The PYROFAX Gas Distributor whose name appears on page 8 is sending you this issue of "Modern Home News" with his compliments. It is his hope that the recipes, stories and many helpful hints will make the tasks of homemaking more pleasant. If you like our little magazine, please call your Distributor and tell him about it. He wants to hear your suggestions and opinions.

you'll understand why this gas range is so easy to keep clean. Burners and trays are built in one permanently-enamelled piece, as easy to clean as your own china. Best of all, you can get a handsome, cast-iron griddle that fits right into the space normally occupied by the burner units. An easy way to fry bacon or produce family-pleasing pancakes.

Of course there are many ways in which

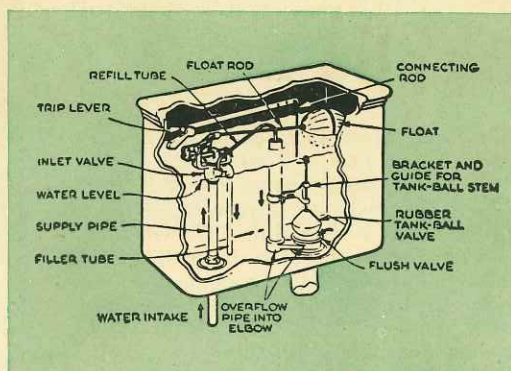
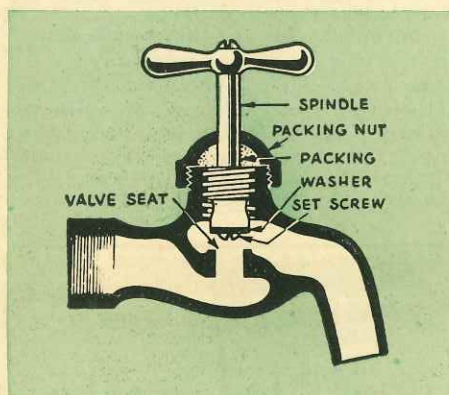
the Pyrofax gas-operated Magic Chef wins new freedom for the family cook, but perhaps the most important are the "Red Wheel" automatic oven heat control and the built-in electric clock that tells you when to start and stop your cooking operations.

These are just a few of the countless features of the new, 1949 Magic Chefs. It's genuine, twentieth-century kitchen magic!

Be your own Handyman

... When a faucet starts making like a fountain, there's no need to call a plumber. If water is escaping around the spindle itself (see drawing), you can be fairly sure that either the packing nut is loose or a new packing is required. Water dribbling out of the faucet's mouth generally indicates a worn-out washer.

In both cases, try tightening the packing nut. Use a large-size, adjustable wrench, and give the nut a slight clockwise turn. To protect the surfaces of your faucet, fit a piece of heavy wrapping paper around the packing nut before you apply the wrench.



The chances are that just this tightening will reduce the leak enough so that it can safely await the return of the family handyman.

... When the water closet won't stop—or start—flushing, it's one of the easiest things of all to set right. Take a good look at the cross-sectional view above and then lift off the top of your water closet.

If the water from the tank won't stop flowing into the bowl, check the rubber tank-ball valve. You'll probably find that the stem to which the ball is attached has become stuck or bent in its bracket guide. Generally, the rubber ball can easily be pushed down into place and its stem wiped off and straightened.

When a toilet will not flush properly, you may find that the trip lever, connecting rod or valve stem has become disconnected or misshapen. It is a simple matter to reconnect or straighten any of them.

Other causes of trouble in the flushing system are worn-out washers in the inlet valve, leaky floats or rotted, distorted rubber-ball flush valves. Sometimes these parts can be repaired, but most often it is best to replace them.

IT'S EASY TO TAKE GOOD CARE OF YOUR DISHES

One of the minor tragedies that befalls the average household only too often, is the breaking of one or more pieces of expensive, matched sets of china. Sometimes, of course, it happens as the result of a "couldn't-be-helped" accident. Very often, though, some simple rule of the proper care of dishes has been violated. Here's a handy check list of "don'ts" to follow when setting a table, washing dishes or putting them away. Follow these suggestions and your best china should lead a longer life.

Don't: take dinnerware from a cool storage place and subject it to sudden heat. Quick temperature changes increase danger of cracking and damaging the glaze.

Don't: place dishes in a hot oven to warm or temper them. Most dinnerware is not intended for cooking use. If your stove does not have a warming oven, submerge plates in warm water. Teapots should be warmed with tepid water before boiling water is poured in.

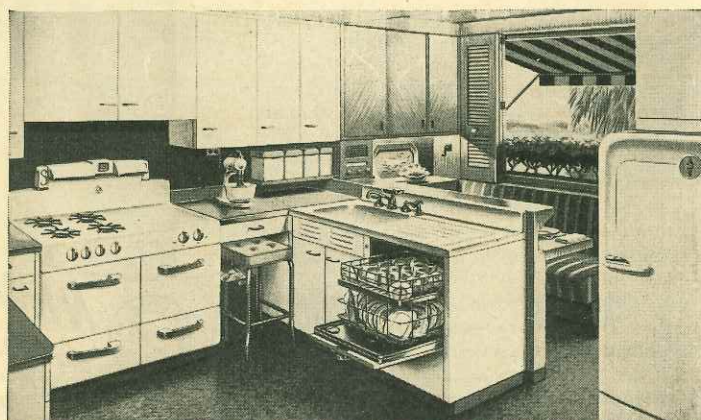
Don't: use such powerful abrasives as steel wool or scouring powder on your dishes. They are sure to scratch.

Don't: give dishes a scalding rinse. It crazes most earthenware and dulls the glaze of china. Washing, not scalding, cleans dishes. Rinse with water the same temperature as that in the dishpan.

Don't: stack dishes in your dishpan. To guarantee safety, wash each piece individually and use a rack for drying. Finish drying with a soft towel to wipe away remaining moisture, and restore luster.

Don't: hang cups by the handle—it is their weakest point. Removing them from cup hooks risks knocking the handle off.

Your DREAM KITCHEN can come true



PYROFAX GAS

Trademark

New Freedom From "Pot-Watching". ... on the newest, grandest PYROFAX gas-operated Magic Chef range you ever saw ... with an automatic clock control that goes on and off by itself ... does a complete meal to perfection when you're miles away!

New Freedom From "Market Basket Blues". ... Your new streamlined, completely silent PYROFAX gas-operated Servel Refrigerator is not only arranged for more storage room ... but its constant cold keeps all foods fresh longer. Economical, too ... for there are no moving parts in the freezing system to get noisy or wear out.

New Freedom From "Tepid Water Troubles". ... just turn the tap and your new automatic PYROFAX gas-operated Ruud or Bryant water-heater gives you hot water galore. Even replaces the supply fast enough for those marvelous (but hot-water hungry) automatic dishwashers and laundries. All for a few cents a day!

Gifts for the Bride

A wedding is always exciting news, and choosing a gift for a bride can be a real pleasure. With a little careful thought, you can enjoy making your selection, with never a twinge of that "worrisome obligation" feeling.

Remember that wedding gifts were originally planned to provide a young couple with the basic housekeeping essentials for a home of their own. Today, when budgets of every size are under strain, an "essential" gift is both timely and considerate. Of course, every bride likes a suggestion of luxury. So the ideal present would combine usefulness with beauty or fine quality.

Beauty Plus Quality

In this category, there are numbers of "safe" gifts. It is still true that no bride ever has too many fine sheets, table linens or bath towels. A dozen gleaming linen dish towels, or hand towels, will also give service and lasting pleasure over a period of years.

Always acceptable, too, are electrical appliances: a toaster, a waffle-iron, a coffee-maker or a clock. Handsome and practical, too, are copper-bottomed stainless cooking-ware, or matched ensembles of closet accessories in quilted chintz or plastic. A fine wool blanket, a pressure cooker or a set of flatware are other good ideas.

Another factor to consider before you buy is where, how and on what scale the young couple are going to live. Will they begin on a moderate income in friendly, unpretentious surroundings? Or will they, from the very start, entertain in the grand manner? Put yourself for a moment in the bride's place; imagine yourself in her new home, and it will be much easier for you to decide on something to please her.

For warm, informal hospitality, how about a set of individual casseroles, hand-woven place mats, or a big salad bowl of beautifully-grained wood. The bride who is planning a country home would probably like decorative and useful pieces of brass or copper. Also fruit-patterned cake plates or colonial-style milk glass.

Tips on More Formal Gifts

The bride who will live in a more formal manner will especially cherish silver. She will also like crystal stemware, fine china demi-tasse cups or a damask dinner cloth.

Recreation interests are still another starting-point to bear in mind. If you know the couple's hobbies, how they like to spend their leisure time, you will have really valuable clues. Do they enjoy music? They would be really delighted to own some of their favorite recordings. Book-lovers will appreciate beautiful editions of the classics,



a good standard dictionary or some other basic reference book.

There is only one general "Don't" concerning wedding gifts. Unless you know the couple very well, don't strive for the unusual. The unusual is strictly a matter of personal taste. Also remember that the really basic essentials of a home are not at all extraordinary, that the things you see and use every day are brand-new and very exciting to a young couple on the threshold of their new, shared life together. Most important of all, remember they need *everything*. They will be sure to welcome any gift that expresses your really thoughtful and sincere good wishes.

HOW MUCH WATER FOR WHAT TASK?

When considering a new water heater, know your household hot water needs exactly. This knowledge is of great value, especially if you are planning to install an automatic hot water system in a new home. To arrive at any estimate at all, these factors must first be considered:

Estimation of Heater Size

1. Number of persons in the family (adults and infants, for an infant will require twice as much hot water as an adult).
2. Whether laundry is done at home or not.
3. Frequency of tub bathing, showering, washing.
4. Number of servants (count each as two adults).

It is safe to estimate 12-15 gallons per day per adult, including laundry requirements, in estimating the proper size heater.

Fortunately, an automatic gas water heater, like the "Pyrofax" gas-operated Ruud-Monel or Bryant, heats water so quickly that a 40 gallon heater will do

SIZING CHART		
Number of Bathrooms	Number of Bedrooms	Minimum Storage Capacity
1	1 or 2	20 gallons
1	3	30 gallons
1	4	40 gallons
2	2 or 3	50 gallons
2	4 or 5	50 gallons
3	3	50 gallons

NOTE: Where Automatic Home Laundries are in use, nothing smaller than the 30-gallon water heater should ever be used.

more than the work of a 65 gallon unit operating with less modern fuels.

It is also well to remember that heaters which are part of a central heating system are not as economical as they seem at first sight. Not only do they demand additional fuel, a fact which many overlook, but—because they frequently heat water to uselessly high temperatures—they promote the formation of scale which ultimately may clog coiled tubing and storage tanks.

The next time you pass your PYROFAX Gas Distributor's headquarters stop in and ask his advice about your present hot-water system. He can give you lots of friendly, helpful tips and he will be glad to show you the PYROFAX gas-operated Bryant and Ruud Automatic Water Heaters that will give you the finest hot water service you ever dreamed of.



See these new PYROFAX gas-operated Water Heaters at your PYROFAX Gas Distributor listed on page 8.

PYROFAX GAS SERVICE

my favorite recipe



• Here are some popular recipes of "Pyrofax" Gas users. If you have a favorite recipe mail it in to the Editor, Modern Home News, "Pyrofax" Gas Division, 30 East 42nd St., New York 17, N. Y. We will send you a dollar if it is published.

One of my favorite recipes is a sauce for spaghetti. I have yet to find anyone who doesn't think it's the best they ever tasted. One of the nice things about it is that it can be prepared two or three days in advance. It turns out fine on a PYROFAX gas-operated Magic Chef Range.

FIESTA SPAGHETTI SAUCE

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|-----------------------------------|------------------------|
| 1 No. 2 can tomatoes | 1/2 teaspoon salt |
| 1 can tomato sauce | 1/8 teaspoon pepper |
| 1 or 2 cans tomato paste | 1 teaspoon paprika |
| 2 bouillon cubes | 3 bay leaves |
| 1/2 teaspoon Worcestershire sauce | 1 teaspoon |
| minced garlic | 1 cup canned mushrooms |
| 1 lb. ground beef | |

Brown beef slightly. Combine with all the other ingredients, except the mushrooms. Simmer very slowly one hour, or cook in pressure pan for 15 minutes at 15 lbs. pressure. Then add mushrooms. Serve over spaghetti with grated Italian cheese.

Mrs. J. P. Berry, Terre Haute, Indiana

I have used PYROFAX gas for the past seven years and think it is just fine.

STUFFED BAKED SHAD

To prepare shad for baking: cut away head, tail, fins. Slit shad open, remove entrails, wash and allow to drain for a few minutes on a plate. Then place in baking pan.

To prepare stuffing: Use enough raisin bread to fill cavity. Add a tiny sliver of onion, cut fine, and season with salt and pepper. Moisten only slightly, as raisins give additional moisture. When the cavity is filled, sew the fish together with strong thread.

Set in baking pan about 2 inches deep. Baste top and bottom with oil. Olive oil is best and gives the fish a delicious flavor. Baste under the fish so that it does not adhere to the pan. Bake in a moderate oven for 25 to 30 minutes.

Mrs. Madeline B. Burtis, Cream Ridge, New Jersey

We are new users of PYROFAX gas and think it is just grand. Here is one of my best recipes:

BANANA SHERBERT

- | | |
|-------------------------------------|--------------------------|
| 2 cups mashed ripe bananas (5 or 6) | 1/4 cup white corn syrup |
| 6 tablespoons lemon juice | 1/8 teaspoon salt |
| 1/2 cup sugar | 1 egg white |
| | 2 cups milk |

Slice bananas and mash them with a fork. Add lemon juice, and mix thoroughly. Add the sugar, corn syrup and salt. Beat the egg white stiff enough to form peaks; fold into the banana mixture. Add milk slowly, stirring constantly. Turn mixture into refrigerator freezing trays and freeze with the indicator at its coldest setting. Stir after 30 minutes; then freeze until firm.

Miss Marie McCloskey, Ossipee, New Hampshire

I have been using my new PYROFAX gas stove since last Spring. My husband bought it for me as an anniversary present, and it certainly is a treat. Here is one of the recipes I tried in my new oven:

PINEAPPLE COOKIES

- | | |
|--|----------------------------|
| 1 cup brown sugar | 1 1/2 teaspoons vanilla |
| 1 cup granulated sugar | 4 cups flour |
| 1 cup shortening | 1/2 teaspoon salt |
| 2 eggs | 1 1/2 teaspoons soda |
| 1 No. 2 can crushed pineapple, drained | 1/2 teaspoon baking powder |

Stir vanilla into crushed pineapple. Cream shortening and sugar, eggs. Add pineapple and stir until well blended. Sift flour, salt, soda and baking powder together; then stir gradually into batter. Use all four cups of flour. When thoroughly mixed, drop by spoonful onto cookie sheets. Bake in moderate oven 12-15 minutes. Makes 5 dozen small cookies.

Mrs. Ruth Greenfield, Dixon, Illinois

We have used PYROFAX gas for nine years and surely do enjoy it very much. Here is my special recipe:

APPLE OATMEAL BARS

- | | |
|---------------------|--------------------------|
| 1 cup pastry flour | 1 cup rolled oats |
| 1/3 teaspoon salt | 1/2 cup butter |
| 1/2 teaspoon soda | 2 1/2 cups sliced apples |
| 1/2 cup brown sugar | 1/2 cup granulated sugar |

Mix pastry flour, salt, soda, brown sugar, rolled oats and butter until crumbly. Spread half the mixture in a buttered pan; spread the apples in a layer on top. Dot with butter and sprinkle with granulated sugar. Cover with the rest of the crumbs and press together lightly. Bake at 350° F. for about 45 minutes. Cut into bars while still warm.

Mrs. Bernard Dicke, Goodhue, Minnesota

I have used PYROFAX gas for several years, and I certainly prefer it to any other cooking fuel. Here is a tempting recipe:

PUMPKIN MERINGUE PIE

- | | |
|---------------------------|----------------------|
| 1 cup sugar | 1/4 teaspoon cloves |
| 2 tablespoons corn starch | 1/2 teaspoon salt |
| 1 teaspoon cinnamon | 1 1/2 cups milk |
| 1/2 teaspoon nutmeg | 1 cup cooked pumpkin |
| 1/2 teaspoon ginger | 2 eggs, separated |

Mix 3/4 cup sugar, corn starch, spices and salt in top of double boiler. Stir in pumpkin and milk. Cook over boiling water 20 minutes, stirring frequently. Remove from heat and stir in egg yolks. Return to heat and cook 2 minutes longer. Cool and pour into 9-inch baked pie crust. Beat egg whites until stiff, fold in remaining 1/4 cup sugar and spread on pie. Bake at 325° for 15 minutes, or until well browned.

Mrs. Garland Strickler, Stephens City, Virginia



See the new PYROFAX gas-operated Servel Refrigerator at your PYROFAX Gas Distributor listed on page 8.

A Cold, Silent Watchman for Your Kitchen

Modern refrigerators are truly the watchmen of our health in more ways than one. First, of course, they permit the storing of perishable foods for almost unlimited periods of time. But just as important is the fact that refrigerators such as the PYROFAX gas-operated Servel also make it possible to maintain a supply of fresh-frozen vegetables and fruits, packed at the exact moment of their greatest nutritional value. Because of these modern wonders of engineering, we can assure our families of a broad, healthfully-varied diet throughout every season of the year.

Servel refrigerators add still other marvels to the advantages provided by today's refrigerating equipment. These gas-operated units are completely, utterly silent, having no moving parts to rattle, squeak, hum or wear out.

Many Modern Features

Of course, you'll never appreciate all the features of a Servel refrigerator until you step into your local PYROFAX Gas Distributor's showroom and open its gleaming, white-porcelain door. Wait until you inspect the roomy compartments at the top of the Servel you open. A plentiful supply of frozen foods can be stored there, and a wide assortment of your family's favorite iced desserts can easily be made. A Servel's freezing chamber is easily regulated so that you can always be sure of a good number of ice-cubes available for your parties.

The huge, easy-to-get-at containers that rest on the bottom shelf of a Servel are the things that catch many a meal-planner's eye first. Enough fruits, leafy greens and other vegetables may be kept in these covered receptacles to provide vitamin-rich menus for a whole week's meals.

Penny-wise home-makers are among the most satisfied users of Servel refrigerators, because the tiny PYROFAX gas flame that produces all its refrigeration miracles is economical to maintain.

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PYROFAX provides a fully automatic Gas Service

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PYROFAX gas is delivered in steel cylinders, guaranteed packages containing 100 pounds of gas . . . enough to last the average family three months for cooking. These cylinders can be delivered almost anywhere . . . no matter how remote the place may be. Thus you can have real gas . . . for use with a genuine gas range even though you live far beyond the gas mains.

Simple to Install—The diagram shows how simple it is to provide PYROFAX Bottled Gas Service. Two cylinders of gas (one for use . . . one for reserve) and the regulating equipment are installed outdoors. The gas is piped into the house to your range, refrigerator or heater. The reserve cylinder system prevents your "running out of gas".

Automatic Pyrofax Gas Equipment turns on the gas from the reserve cylinder auto-

matically as soon as the cylinder in use becomes empty, thus providing an uninterrupted flow of gas. The signal gauge indicator on the equipment then changes from white to red. You then mail a postage-free order card, provided for the purpose, to your PYROFAX Gas Distributor, and a reserve cylinder is delivered promptly.

COMPLETE GAS SERVICE AT LOW COST

Cooking—Hundreds of thousands of American homes enjoy the speed, cleanliness, convenience and economy of PYROFAX gas cooking. The average cost for cooking with PYROFAX gas is about 10¢ a day.

Water Heating—PYROFAX gas provides ample hot water at any time, day or night, at the turn of a faucet. Ask your Distribu-

tor about the low Dual Usage Rate available when PYROFAX gas is used for water heating and cooking.

Refrigeration with PYROFAX gas saves in three ways; 1—There is no up-keep expense because there are no moving parts to wear out in a gas refrigerator; 2—Economic operation is assured by the low Dual Usage gas rate; 3—Food waste and food bills are reduced because the constant temperature keeps leftovers fresh for days.

Room Heating—Room heaters using PYROFAX gas effect real economy because they provide adequate heat for the few chilly hours each morning and evening in the spring and fall, making it unnecessary to maintain a costly furnace fire.

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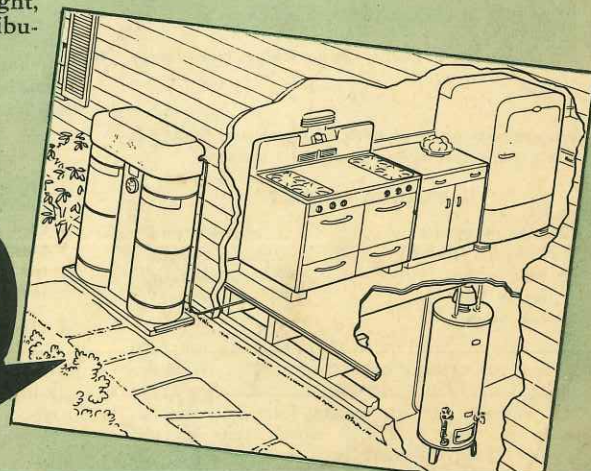
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